

# Kaylan Caulk

Bartender Trainee

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## EDUCATION

### High School Diploma at Parkway West High School, Ballwin, MO

Sep 2017 - May 2021

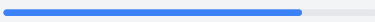
I've learned how to study for and take tests, how to do research, and how to write papers.

## LINKS

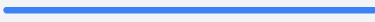
[linkedin.com/in/kaylancaulk](https://www.linkedin.com/in/kaylancaulk)

## SKILLS

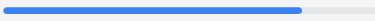
Mixology



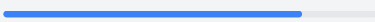
Customer service



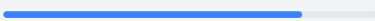
Alcoholic beverage knowledge



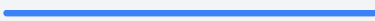
Cocktail creation



Drink presentation

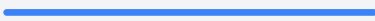


Speed and efficiency

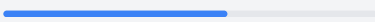


## LANGUAGES

English



Italian



## HOBBIES

Listening to music

Watching movies

Cooking

## PROFILE

I am a bartender trainee with over 1 year of experience in the industry. I have gained valuable skills and knowledge during my time working at various bars and restaurants. I am knowledgeable in mixology, customer service, and bar operations. I am passionate about the bartending industry and strive to provide excellent service to customers. I am committed to continual learning and hope to one day become a head bartender or manager

## EMPLOYMENT HISTORY

### ● Bartender Trainee at Applebee's, MO

Mar 2022 - Present

- Trained new bartenders in drink preparation and customer service.
- Developed bar procedures and systems to optimize efficiency and quality.
- Implemented cost-saving measures that reduced inventory waste by 20%.
- Increased sales of premium liquor products by 30% through creative promotions.
- Consistently provided outstanding customer service, resulting in a 98% satisfaction rating from surveys.
- Received "Employee of the Month" recognition 3 times in first year.

### ● Associate Bartender Trainee at Chili's, MO

Sep 2021 - Feb 2022

- Trained 4 new bartenders in proper drink-making techniques.
- Increased sales by 20% through upselling and suggestive selling.
- Reduced liquor waste by 10% through improved portion control.
- Developed positive relationships with regular customers, leading to increased return business.
- Consistently provided excellent customer service, as evidenced by positive feedback from guests.
- Kept bar area clean and organized at all times.

## CERTIFICATES

### Certified Bartender Professional (CBP)

Nov 2020

### Certified Mixologist

Jun 2019

## MEMBERSHIPS

National Restaurant Association

American Culinary Federation